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## DINNER ROLLS

### Buns, Cloverleaves, Crescents, Knots, and Fan-Tans

#### THE BASIC RECIPE

1/3 cup sugar  
1 1/2 teaspoons salt  
2 packages active dry yeast  
about 5 cups all-purpose flour  
1 cup milk  
4 tablespoons  
margarine or butter  
(1/2 stick)  
2 large eggs  
Egg Glaze, optional  
(at right)

ABOUT 3 1/2 HOURS BEFORE SERVING  
OR DAY AHEAD:

1. In large bowl, combine sugar, salt, yeast, and 1 1/2 cups flour. In 1-quart saucepan, heat milk and margarine or butter until very warm (120° to 130°F.). Margarine or butter does not need to melt.
2. With mixer at low speed, gradually beat liquid into dry ingredients just until blended. Increase speed to medium; beat 2 minutes, occasionally scraping bowl

with rubber spatula. Beat in eggs and 1/2 cup flour to make a thick batter; continue beating 2 minutes, scraping bowl often. With wooden spoon, stir in 2 1/4 cups flour to make a soft dough.

3. Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes, working in more flour (about 3/4 cup) while kneading. Shape dough into ball; place in greased large bowl, turning dough to grease top. Cover; let rise in warm place (80° to 85°F.) until doubled, about 1 hour.

4. Punch down dough. Turn dough onto lightly floured surface; cover and let rest 15 minutes.

5. Grease large cookie sheets or muffin-pan cups, depending on type of rolls desired. Shape dough into rolls as directed at right. Cover; let rise in warm place until doubled, about 30 minutes. Brush rolls with Egg Glaze if desired.

6. Preheat oven to 400°F. Bake rolls

10 to 15 minutes until golden. Remove from cookie sheets or pans. Serve rolls warm or cool on wire racks to serve later. Makes 24 rolls.

Each roll without Egg Glaze: About 135 calories, 3 g fat, 19 mg cholesterol, 170 mg sodium.

**EGG GLAZE:** In small bowl, with fork, beat 1 large egg with 1 tablespoon milk until blended.

**For Dinner Buns:** Grease cookie sheets. Cut dough into 24 pieces. Shape each piece into 2-inch ball; with floured hands, roll each ball 4 inches long, tapering ends slightly. Place rolls, 2 inches apart, on cookie sheets; with knife, make a slash lengthwise through center of each roll. Let rise; brush with Egg Glaze if desired.

**For Cloverleaves:** Grease twenty-four 2 1/2- or 3-inch muffin-pan cups. Cut half of dough into 36 equal pieces; shape each piece into ball. Place 3 balls in each muffin-pan cup. Repeat. Let rise; brush with Egg Glaze if desired.

**For Crescent Rolls:** Roll half of dough into 9-inch round. With sharp knife, cut round into 12 wedges; starting at side opposite point, roll up each wedge toward point. Place rolls on cookie sheet; curve ends toward each other. Repeat. Let rise; brush with Egg Glaze if desired.

**For Knots:** Grease cookie sheets. Cut dough into 24 pieces. With hands, roll each piece into 6-inch-long rope. Carefully tie each rope into a knot. Place, 2 inches apart, on cookie sheet. Let rise; brush with Egg Glaze if desired.

**For Fan-Tans:** Grease twenty-four 2 1/2- or 3-inch muffin-pan cups. Roll half of dough into 1/8-inch-thick rectangle. Cut dough into 1 1/2-inch-wide strips. Stack 6 or 7 strips; cut stacks into 1 1/2-inch pieces. Place pieces, cut side up, in muffin-pan cups. Repeat. Let rise; brush with Egg Glaze if desired.

INSTITUTE/FOOD/ELIZABETH VOUGHT

#### WHERE TO WRITE TO US

If you're writing to the editors (and we love to hear from you), please be sure to address us at: *Good Housekeeping*, 959 Eighth Avenue, New York, N.Y. 10019.



# FAST FURNITURE FIX-UPS

No need to panic over accidental spills or scratches on lacquered furniture—here are some easy ways to treat them

You don't have to be a furniture restorer to perform minor miracles on spills and scratches—and all you will need, besides the common household products you probably already have, are: rottenstone, pumice, boiled linseed oil, and steel wool, available in hardware, paint, or wallpaper stores. **Rottenstone** is a fine, abrasive limestone powder used to create a hand-rubbed finish. It can also be used to remove minor blemishes. **Pumice**, a harder abrasive than rottenstone, is used for deeper, more severe scratches—it may also leave a dull spot, in which case, a paste of rottenstone and boiled linseed oil is recommended. **Boiled linseed oil**, a yellowish drying oil, provides color to cover minor scratches.

**Note:** All repair work should be followed with a coat of wax, working with the grain of the wood, allowing the repaired area to blend in with the rest of the finish.

## HOW TO REMOVE:

### *Candle Wax*

To harden the wax, rub an ice cube wrapped in plastic over the spill, then scrape the hardened wax off with a nonstick spatula or plastic credit card.

### *Water Marks*

Wipe up the water spot immediately, and rub a thin paste of boiled linseed oil and rottenstone over the spill. If this does not completely remove it, place a clean, thick blotter over the spot and press with a warm (not hot) iron; repeat this process until the ring disappears.

### *Perfumes and Alcoholic Beverages*

Alcohol has a tendency to dissolve most finishes, so blot the spill immediately, then put a few drops of ammonia on a damp cloth and wipe the area. If the spot still remains, make a light paste of boiled linseed oil and rottenstone, and rub it into the stain with your finger. Wax or polish as indicated above.

### *Cigarette Burns*

For a burn that hasn't penetrated the wood finish, make a thin paste of pumice and boiled linseed oil, and apply it to the burned area. Wax or polish, working with the grain of the wood. If the burn is very deep and the damage too severe, an expert refinishing may be necessary.

### *Scratches*

First try rubbing the scratch with a thick paste of boiled linseed oil with either pumice or rottenstone, depending on the depth of the scratch. If the scratch is still noticeable, apply a paste wax and rub very lightly with extra fine (000) steel wool in the direction of the grain. For deeper scratches, wax touch-up sticks or furniture markers may be necessary. These are available in a selection of wood colors in paint and hardware stores.

### *Food Debris*

Soak a chamois cloth in a solution of one tablespoon of white vinegar with one pint of warm water and wipe vigorously.

### *Nail Polish*

If the spilled polish is still wet, blot clean and wipe any remaining residue with mineral spirits. Avoid nail polish remover—it contains solvents that can soften and dissolve the furniture finish. Soak the stain for no longer than five minutes with boiled linseed oil, then scrape off the residue with a plastic credit card or nonstick spatula. Repeat the process as needed.

### *Ink Stains*

Make a thin paste with rottenstone and boiled linseed oil. Apply it to the stain with your finger and rub with the grain of the wood. Wax or polish as indicated above.

### *Paint Stains*

Water-based paint that hasn't dried can usually be removed by wiping with a water-dampened cloth. Remove fresh oil-based paint spills by wiping with a cloth moistened with furniture polish. Gently scrape dried paint spots (both

water and oil-base) with a plastic credit card or nonstick spatula.

If residue remains, soak the stain for five minutes with boiled linseed oil and gently scrape it again. Repeat this process if necessary and remove any residue with a thin paste of boiled linseed oil and rottenstone.

### *Chewing Gum*

Rub with an ice cube to harden, then scrape with a plastic credit card or nonstick spatula.

### *Crayon*

Scrape with a nonstick spatula or plastic credit card.

### *Heat Marks*

Blot the heat mark with a cloth dampened with boiled linseed oil and rub dry with a clean cloth. If the heat mark still remains, rub gently with fine steel wool dipped in a paste wax. Wipe off any excess and repolish.

## POLISHING TIPS

A moist cloth is more effective for dusting because the moisture attracts and holds dust. Cotton diapers, terry toweling, flannel, or cheesecloth do the best job.

Polishes are available in waxes, oils, creams, and aerosol sprays—they all provide good protection along with a high gloss. Paste wax provides the best protection and shine, but requires some elbow grease plus a long drying period, and must be removed after 2-3 applications with a household solvent—odorless mineral spirits or naphtha. Liquid polishes are easier to use than pastes, and aerosols are the most convenient.

Do not interchange the use of wax and oil polishes. Oils will soften previously applied waxes leaving the surface streaky and with a greasy film.

Always apply polish to the furniture with a cloth—never put it directly on the furniture. ★



Photographed by Constantine